

MAKER'S MARK DISTILLERY

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A consistent dedication for environmental stewardship is what designates Maker's Mark a KY EXCEL success.



"The Maker's 46 Cellar" is an environmentally friendly storage warehouse built into the hillside and has a green roof. Its design helps reduce energy costs.

Environmental Land Stewards

Maker's Mark Distiller currently has over 684 acres and plans to continue to grow the size of their property while constantly reducing their carbon footprint. Over the years, they have implemented projects that create wildlife habitats, increase forest health and protect water quality. Recently, Maker's Mark established a 33-acre Natural Water Sanctuary on its distillery grounds to preserve the watershed that feeds Bourbon Lake, which is the source of water for their product.

Efforts underway at the Maker's Mark Natural Water Sanctuary will preserve and protect their water supply by developing and maintaining healthy forests. Healthy forests provide a "natural filter" to help purify, regenerate and replenish their water supply. A diversity in plant species composition slows water down by creating vertical layers - from the top of the trees, through shrubs, and down to the ground cover. This promotes increased groundwater infiltration, inhibits runoff and conditions the soil. The water that reaches the lake at the Maker's Mark plant will be of the highest quality, and part of a healthier environment. This increase in native plant diversity also significantly improves habitat for wildlife species.

Improvements to the Natural Water Sanctuary included thinning cedars trees, which otherwise create a dense canopy and reduce species diversity. White Oaks along with a mixture of native trees and shrubs were planted across the

entire area and nesting boxes for purple martins, owls, kestrels, bluebirds and ducks were placed throughout the Natural Water Sanctuary and the shores of Bourbon Lake.

This project compliments the nearly 40 acres of warm season grass and wildflower plantings which have been established since the formation of the Maker's Mark Environmental Team. These plantings increase ground water infiltration, reduce erosion, minimize mowing and are vital for the conservation of grassland birds, small mammals and pollinator species.

Innovative Efficiency On-Site

Maker's Mark has a zero waste to landfill commitment and are making significant efforts to get there. Simple solutions have made a substantial difference. Their recycling program has slashed waste and an upgrade to a more efficient cooling system has significantly reduced energy consumption.

As the distillery has expanded, they have kept sustainability on the forefront. For example, the Maker's 46 Cellar, is in the process of obtaining LEED Certification. The 46 Cellar was constructed in the side of a limestone hill to help maintain a consistent temperature for product aging while reducing energy consumption. A green roof was also incorporated into the design to further reduce energy costs and provide for pollinator habitat. The parking area which was previously in

Key to Success

Consistent care for the land around your facility is a win-win for the environment and your product.

front of The Cellar was converted to green space and the new visitor parking area was designed so runoff is channeled through a filtration garden to further protect water quality. The tour buses that transport visitors around the property are now propane-powered to reduce emissions and create a more sustainable method of onsite transportation.

Farm to Table

The most recent addition to Maker's Mark Distillery is a Farm to Table restaurant, Star Hill Provisions. Renowned Chef Newman Miller utilizes produce and meat from local farmers to create a one of kind experience for distillery visitors. Star Hill Farm, which is the property that surrounds the distillery is also becoming an increasing

source of ingredients for Chef Miller's creations.

Future Plans

Maker's Mark has many plans to continue their efforts to be environmental stewards and have recently dedicated a full-time staff member to make that happen. Jason Nally is the new Environmental Champion at the Maker's Mark facility and Star Hill Farm. He is tasked with expanding current efforts for sustainable forestry initiatives, habitat improvements and watershed stewardship. Jason will also oversee building upon the farm to table concept and providing educational outreach programs for guests and

Star Hill Provisions is the new Farm to Table Restaurant that serves locally sourced food prepared by Chef Newman Miller (left & below)



community members. Maker's Mark Distillery is expanding tourist experiences by offering a deeper dive into the natural resources that make Kentucky the ideal location for crafting world class bourbon. This dedication to environmental stewardship is what makes Maker's Mark a KY EXCEL success!



Native grasses make excellent nesting for Bob-White Quail (left) Bird, bat and owl houses are placed on facility buildings (middle). Herbs are labeled and used in daily dishes outside the Star Hill Provisions Restaurant (right).